

# Kansas Department of Agriculture

## Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

### KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Insp Date:** 6/18/2015 **Business ID:** 119033FE

**Business:** EL RIO BRAVO

11 S. 10th Street

11 S 10TH ST

KANSAS CITY, KS 66102

**Inspection:** 31002555

**Store ID:**

**Phone:** 9133714100

**Inspector:** KDA31

**Reason:** 02 Follow-up

**Results:** Administrative Review

#### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/18/15	07:45 PM	09:15 PM	1:30	0:25	1:55	0	
06/18/15	11:15 AM	02:00 PM	2:45	0:07	2:52	0	
Total:			4:15	0:32	4:47	0	

#### FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 9 Priority foundation(Pf) Violations 7

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

#### INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

##### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

.. .. .. .. ..

##### Employee Health

2. Management awareness; policy present.

Y N O A C R

.. .. .. .. ..

3. Proper use of reporting, restriction and exclusion.

.. .. .. .. ..

##### Good Hygienic Practices

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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4. Proper eating, tasting, drinking, or tobacco use

.. .. .

5. No discharge from eyes, nose and mouth.

.. .. .

Preventing Contamination by Hands	Y	N	O	A	C	R
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6. Hands clean and properly washed.

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7. No bare hand contact with RTE foods or approved alternate method properly followed.

.. .. .

8. Adequate handwashing facilities supplied and accessible.

.. p .. p p

<i>Fail Notes</i>	5-205.11(A)	Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [A large reach in cooler was making the handsink not accessible.]
	5-205.11(B)	Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [A spatula was stored in the handsink behind the meat counter. COS, spatula removed.]
	6-301.11	Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [No hand soap was at the handsink behind the meat counter. COS, hand soap provided.]
	6-301.12	Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [No paper towels were at the handsink behind the meat counter. No paper towels were at the handsink in the back meat prep area. COS, paper towels provided. No paper towels were at the handsink in the bakey area. COS, paper towels provided.]
	6-301.14	A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No sign or poster that notiifes employees to wash their hands.]

Approved Source	Y	N	O	A	C	R
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9. Food obtained from approved source.

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10. Food received at proper temperature.

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11. Food in good condition, safe and unadulterated.

.. p .. p p

<i>Fail Notes</i>	3-101.11	P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Mold was on strawberries in the fruit retail storage area. Mold was inside of a package of shredded cheese in the reach in cooler. COS, items discarded. Condensation from the reach in cooler display case coils was dripping on to raw fish/seafood inside the display case, COS items discarded. Raw fish in ROP was in the display case without a opening in the packaging. PIC stated the raw fish was thawed less than 24 hours. COS, an opening in the ROP of fish was made.]
	3-202.15	Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [A badly dent can of water chestnuts was dented in the center with the top crushed downward, the can was leaking liquid.. COS, removed from retail.]

12. Required records available: shellstock tags, parasite destruction.

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Protection from Contamination	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	..	..	p	p
Fail Notes	<div>3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw pork bacon was stored above ready to eat cheese, and hot dogs in the reach in cooler. COS, items discarded and lew of cold holding. Raw fish was stored above ready to eat shrimp on storage rack. COS, raw fish removed.]</i></div> <div>3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [Raw chicken was stored above raw beef in the reach in cooler. ]</i></div>						
14. Food-contact surfaces: cleaned and sanitized.		..	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		..	..	..	..	..	..
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		..	..	..	..	..	..
17. Proper reheating procedures for hot holding.		..	..	..	..	..	..
18. Proper cooling time and temperatures.		..	..	..	..	..	..
19. Proper hot holding temperatures.		..	..	..	..	..	..
20. Proper cold holding temperatures.		..	p	..	..	p	p
Fail Notes	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Deli meat (salami) 63F, ready to eat cornbeef 66F, bake beans 60F, ready to eat carb 57F, cream cheese 45F, hotdogs 52F, lunchable 54F, bolonga 54F, smoked sauage 54F, deli turkey 50F, smoked links 54F, and raw pork bacon 46F were in the reach in cooler. COS, items discarded. ]</i>						
21. Proper date marking and disposition.		..	..	..	..	..	..
22. Time as a public health control: procedures and record.		..	..	..	..	..	..
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		p	..	..	..	..	..
Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.		..	..	..	..	..	..
Chemical		Y	N	O	A	C	R
25. Food additives: approved and properly used.		..	..	..	..	..	..
26. Toxic substances properly identified, stored and used.		..	p	..	..	p	..
Fail Notes	7-102.11 <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Mutiple buckets in the meat department area with clothe and clear liquid did not have a common names on the working containers. PIC stated the liquid was bleach water. COS, chemical labeled]</i>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y   N   O   A   C   R
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<i>Fail Notes</i>	7-301.11(B) <i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [A can of kitchen raid spray was stored on top of food paste that was use for marinating raw meats for retail..]</i>
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Conformance with Approved Procedures	Y   N   O   A   C   R
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27. Compliance with variance, specialized process and HACCP plan.

## GOOD RETAIL PRACTICES

Safe Food and Water	Y   N   O   A   C   R
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28. Pasteurized eggs used where required.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

Food Temperature Control	Y   N   O   A   C   R
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31. Proper cooling methods used; adequate equipment for temperature control.

<i>Fail Notes</i>	3-501.11 <i>Stored frozen FOODS shall be maintained frozen. [Frozen were soft to the touch in the reach in freezer unit.]</i>  4-301.11 <i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The reach in cooler for cold holding was not adequate equipment for cold holding (46F,54F,53F air)]</i>
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32. Plant food properly cooked for hot holding.

33. Approved thawing methods used.

34. Thermometers provided and accurate.

Food Identification	Y   N   O   A   C   R
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35. Food properly labeled; original container.

<i>Fail Notes</i>	3-602.11(C) <i>Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. [No list of ingredients was posted or available for the self-serve pastries.]</i>
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Prevention of Food Contamination	Y   N   O   A   C   R
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36. Insects, rodents and animals not present.

<i>Fail Notes</i>	6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [60 plus fruit flies were nesting in the bananas No pest control invoice provided.]</i>
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37. Contamination prevented during food preparation, storage and display.

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
38. Personal cleanliness.			..	..	..	..	..	..
39. Wiping cloths: properly used and stored.			..	..	..	..	..	..
40. Washing fruits and vegetables.			..	..	..	..	..	..
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			..	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.			..	..	..	..	..	..
43. Single-use and single-service articles: properly used.			..	..	..	..	..	..
44. Gloves used properly.			..	..	..	..	..	..
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items			..	p	..	..	..	..
Fail Notes	4-101.11(A)	<i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.</i> <i>[Raw beef was stored in non-food grade container in the walk in cooler.]</i>						
	4-102.11(A)(1)	<i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances.</i> <i>[4-102.11(B)(1) raw pork was stored in non-food grade (black trash) bag in the reach in cooler. COS, raw pork removed.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items			..	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.			..	..	..	..	..	..
47. Non-food contact surfaces clean.			..	..	..	..	..	..
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			..	..	..	..	..	..
49. Plumbing installed; proper backflow devices.			..	p	..	..	..	..
Fail Notes	5-203.14	<i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.</i> <i>[A water hose was hooked up to a water faucet in the back meat prep area without a backflow device. ]</i>						
	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.</i> <i>[The turn on handle on the hot water faucet was missing, meat preparation area.]</i>						
50. Sewage and waste water properly disposed.			..	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.			..	..	..	..	..	..
52. Garbage and refuse properly disposed; facilities maintained.			..	..	..	..	..	..
53. Physical facilities installed, maintained and clean.			..	p	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Physical Facilities

Y N O A C R

*Fail Notes* | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair.*  
*[The paint on the ceiling in the meat preparation area was chipped and peeling on the ceiling. Mold was on the ceiling in the meat preparation area.]*

54. Adequate ventilation and lighting; designated areas used.

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## Administrative/Other

Y N O A C R

55. Other violations

.. .. .. .. ..

## EDUCATIONAL MATERIALS

The following educational materials were provided ..

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 6/18/2015      **Business ID:** 119033FE

**Business:** EL RIO BRAVO

11 S. 10th Street

11 S 10TH ST

KANSAS CITY, KS 66102

**Inspection:** 31002555

**Store ID:**

**Phone:** 9133714100

**Inspector:** KDA31

**Reason:** 02 Follow-up

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### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 31002555

Inspection Report Date 06/18/15

Establishment Name EL RIO BRAVO

Physical Address 11 S 10TH ST City KANSAS CITY

11 S. 10th Street Zip 66102

Additional Notes  
and Instructions

The follow up inspection will be determined by the district office.

# VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 6/18/2015      **Business ID:** 119033FE

**Business:** EL RIO BRAVO

11 S. 10th Street

11 S 10TH ST

KANSAS CITY, KS 66102

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## ACTIONS

Number of products Voluntarily Destroyed 6

## VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Dairy product Qty          Units          Value \$         

Description cream cheese, slice cheese, package of cheeses, creama, butter, sour cream.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Ready to eat items Qty          Units          Value \$         

Description smoked sausages, bolonga, deil meats, hotdogs, lunchables, crab meat.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Raw pork Qty          Units          Value \$         

Description raw bacon, raw pork sausage

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A



# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product Raw seafoods Qty        Units        Value \$       

Description	Fish, shrimp,
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Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product \_\_\_\_\_ Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description	
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Reason Product Destroyed \_\_\_\_\_ Method Product Destroyed \_\_\_\_\_

Disposal Location \_\_\_\_\_ Embargo Hold Tag # N/A

6. Product \_\_\_\_\_ Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description
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Reason Product Destroyed \_\_\_\_\_ Method Product Destroyed \_\_\_\_\_

Disposal Location \_\_\_\_\_ Embargo Hold Tag # N/A